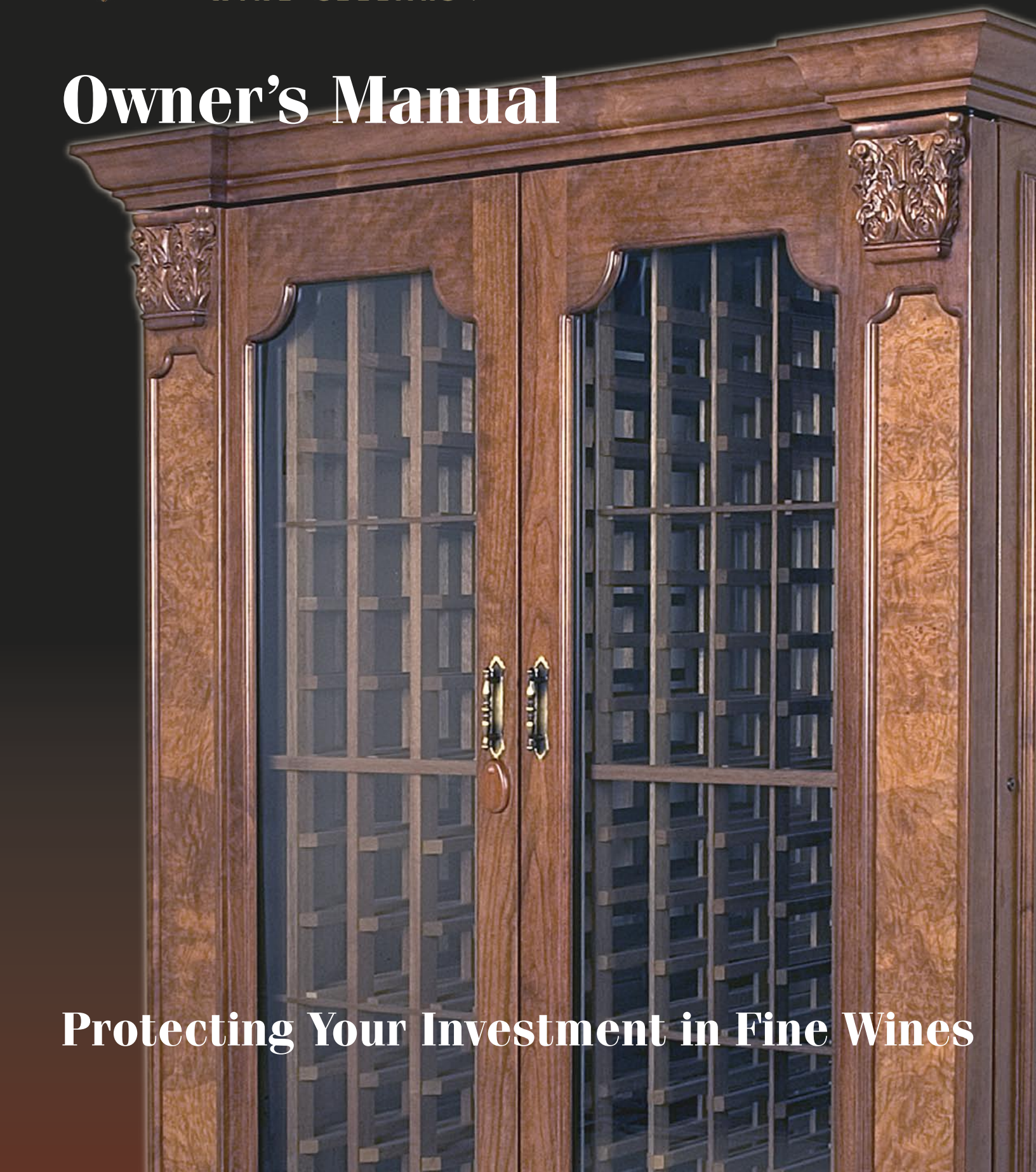
Vinothèque
WINE CELLARS

Owner's Manual



Protecting Your Investment in Fine Wines

Vinothèque
WINE CELLARS

Congratulations!

Thank you for choosing Vinothèque Wine Cellars.

We are sending you this Owner's Manual in advance, in order for you to become acquainted with the process of receiving, installing and operating your new cabinet.

Our goal at Vinothèque is to produce the highest quality cabinets in the industry. Each of our employees plays an integral role in this process. Your unit has been created especially for you based on the information received from our distributor. We hope you enjoy the cabinet for years to come with trouble-free use.

We thank you for your business. Enjoy our proudly crafted enhancement to one of life's great pleasures—your collection of fine wines.

Sincerely Yours,

Thomas Schneider
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NEW OWNERS PLEASE NOTE...

Do not start or plug-in your new unit for 24 hours after delivery. . .

Units are sometimes placed on their sides during shipping which may allow compressor oil to escape their reservoirs. . .

Premature starting—before the oil has had a chance to resettle—can cause damage to the compressor and result in a lack of cooling.

A DEDICATED 20 AMP CIRCUIT IS HIGHLY RECOMMENDED FOR OPTIMUM OPERATION!

Do not use a Ground Fault Interrupter (GFI) with this product. The cooling unit will draw more amperage than the GFI will allow.

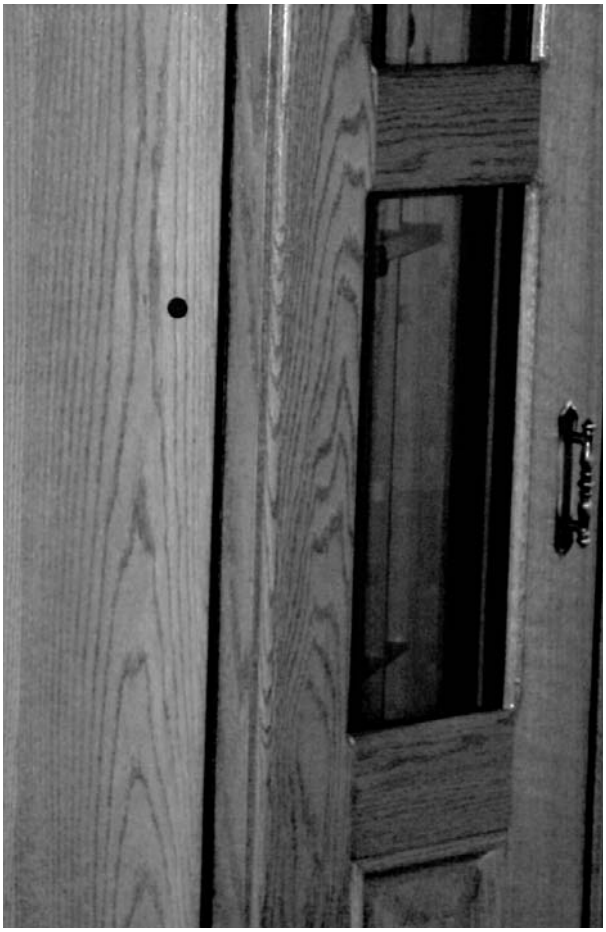
Upon plugging the unit in (QT series) and turning it on (WhisperKool series), there will be a five minute delay before the unit starts. This is based on the function of the thermostat.

Purchase a surge protector or power conditioner to plug your unit into. As with any sensitive electrical equipment, the unit's circuitry may be damaged by power surges and spikes. Power surges and spikes are not covered by the warranty.

TRANSPORTATION OF THE CABINET

Your unit has been shipped from the factory utilizing a qualified moving company. This company has been chosen based on their experience in handling quality furniture products, which are heavy but require a delicate touch. The unit comes with specific instructions for the installers to follow to assure they understand all variables associated with handling this product and meet the expectations set forth. Their instructions include the following:

1. Inspecting the unit.
2. Unpacking the unit and cleaning up the debris.
3. Placing the unit in your home in the correct location.
4. Leveling the unit.
5. Removal of protective panel from rear of unit (QT series only) (Do not remove on front venting units).
6. Adjusting the doors.
7. Attaching the door handles.



INSPECTION OF THE CABINET

Every Vinothèque unit is inspected for quality and carefully packaged for shipment at the factory.

When the moving company arrives to install the unit, take a few moments to inspect the packaging before it is removed.

Look for any marks, tears or damage, which may affect the unit within. If any potential damage is noted, have the packaging removed and inspect those areas closely.

Specifically inspect the compressor pan on the QT series cabinets. It is located at the bottom rear of the unit. Note if any oil has leaked into the pan. Note on paperwork in the event that oil is in compressor pan.

Any damage must be noted by yourself and the installation crew on the shipping receipt, which you and they will be required to sign.

This notation will assure that damage claims may be filed with the moving company for damage in transit.

DESIGNATING THE PROPER LOCATION FOR PLACEMENT

unit size	empty weight	capacity of bottles	weight of bottles (x3 pounds per bottle)	= total weight full
150	213lbs	144	432lbs	645lbs
Mignonne	200lbs	220	660lbs	860lbs
320	237lbs	288	864lbs	1101lbs
500	298lbs	440	1320lbs	1618lbs
550	369lbs	468	1404lbs	1773lbs
700	421lbs	572	1716lbs	2137lbs
Credenza	400lbs	252	756lbs	1156lbs

As you can see, the weight load on the flooring can be significant. Be sure the area is sturdy enough to handle this weight.

TABLE 1. WEIGHT LOAD FACTORS

Designating the proper location for your unit is important. There are several considerations which need to be made in order to receive the best performance results from your unit.

A. Weight factor.

You will need to take into account that the weight of the unit fully loaded with wine can be substantial. The chart above specifies the approximate weights of the units empty and filled with wine.

B. Ambient temperature factor.

The cooling system in the cabinet has the ability to cool a maximum of 30°F below the ambient temperature in the room. Therefore you want to place the unit in a room which will not exceed 85°F. Otherwise the unit will not have the capacity to keep the wine at a desirable 55°F.

On the other hand, you want to make sure the temperature in the room does not fall much below 55°F. The unit only has the capacity to cool the wine inside and cannot exceed the ambient temperature of the room. In addition, the unit is designed only to cool to a minimum temperature of 50°F.

C. **Ventilation factor.**

Ventilation is an important factor to consider when choosing the correct location. The compressor motor will give off heat, which will need to dissipate away from the unit. If the unit is located within a restricted area and ventilation is not available, then the ambient temperature of the room will increase and thus will prevent the unit from cooling adequately. Be sure to find a location with good ventilation. The rear of the unit should be placed approximately 2 inches away from the corresponding wall. In addition, there should be approximately 12 inches of clearance above the top of the unit and 6 inches on each side. This will assure adequate dissipation of heat.

D. **Noise factor.**

At Vinothèque, we believe that our QT system is the quietest refrigeration system available in a wine storage cabinet. However, these units are motor driven and do produce a nominal amount of noise while the compressor and temperature equalizer fans are in operation. The noise is comparable to the noise of a refrigerator when it is running.

The unit will run continually during the initial cool down period when the wine has first been introduced to the cabinet. After that time, the unit will run as needed in order to maintain relative humidity and precise temperature tolerances. The amount of time the unit will need to run is based on the ambient temperature of the room. Front venting and WhisperKools are louder due to design.

If the unit is placed on a hard surface such as tile or hardwood floors, it is recommended that you consider installing a small piece of carpeting underneath the unit to prevent the unit's operating noise from echoing against the hard surface.

E. **Humidity control.**

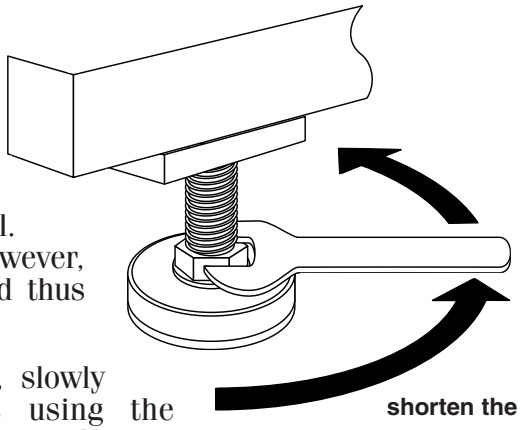
The cabinets are designed to maintain

relative humidity between 40-70%. This is accomplished through the design/engineering of the cooling unit. There are no special controls for this function. As the cabinet begins to cool, the relative humidity in the cabinet will begin to rise, creating the ideal environment for aging wine.

Note: The unit does not create humidity. If you live in a dry climate, you can add to the humidity of the cabinet by placing a sponge in a small container of water at the bottom of the cabinet. This will help to create the necessary humidity needed.

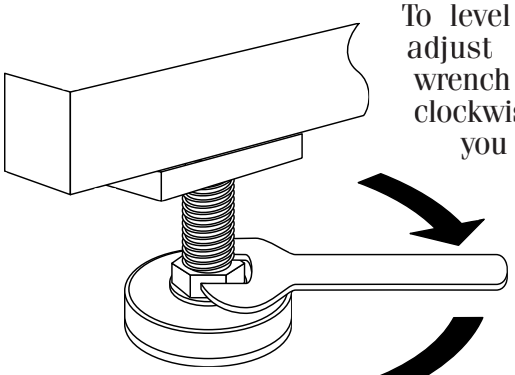
LEVELING THE UNIT

The Vinothèque wine cabinets are equipped with leveling guides (legs) which can be adjusted up or down with a wrench (*provided with unit*) as needed. There are two primary reasons for leveling the units. The first is to assure that the unit stands solidly on the floor without rocking back and forth. The second is to adjust the doors, to assure that they are flush and provide a tight seal. The leveling units are pre-adjusted at the factory. However, your specific location needs may be different and thus adjustments may be required.



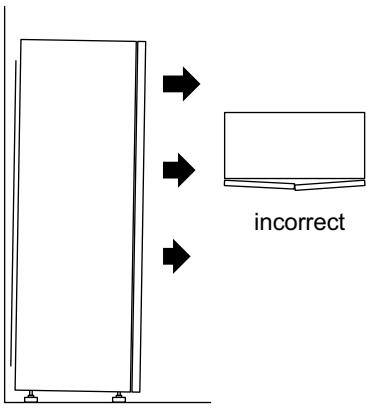
shorten the leg

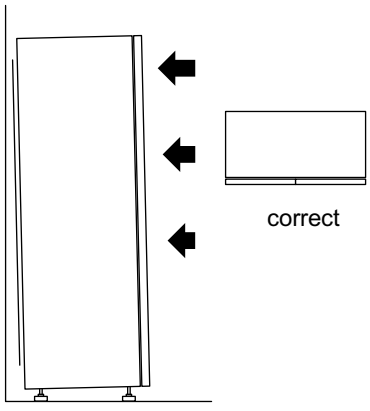
To level the unit, slowly adjust the legs using the wrench provided. Work in a clockwise motion, making minor adjustments. It may require you to make several complete rotations around the unit in order to complete the needed adjustments. Do not attempt to level cellar with a leveling device. The unit is designed to stand slightly off plumb, tilting backwards so the doors will close firmly. This will compensate for the weight of the doors (see illustrations).



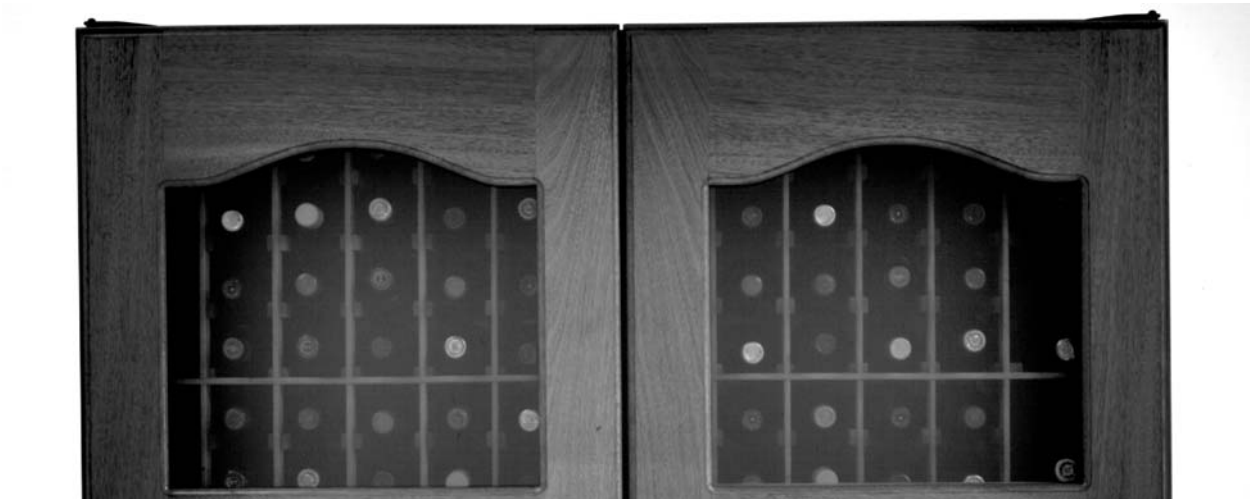
lengthen the leg

Once you have completed the leveling process, check the unit to determine whether the doors are flush and sealing properly.





ALIGNING THE DOORS

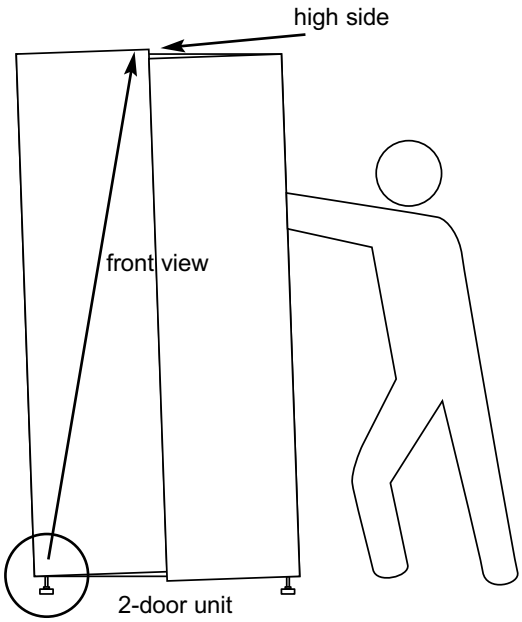


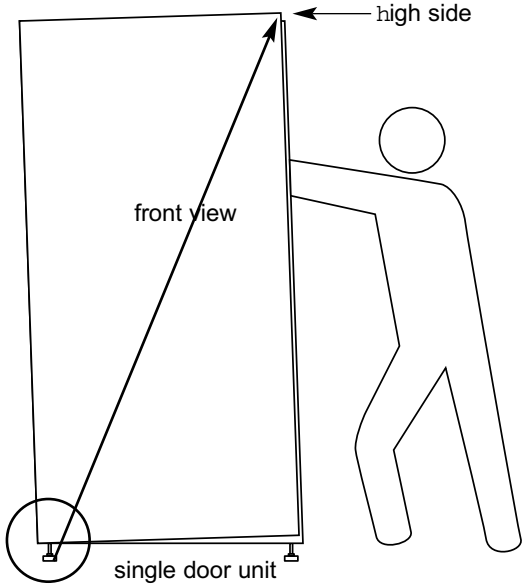
To assure the best performance of this product, the doors must seal properly in order to prevent cool air from escaping the unit.

It will be vitally important to check the proper alignment of the doors when the unit is in its permanent location and prior to filling it with wine.

If adjustments are needed: Compensate for this problem by adjusting the two fronts and/or the outside legs. This should make the proper alignments. The high side should be adjusted up while the low side should be adjusted down. Rock the unit side to side as it may aid the adjustment process.

On a single door unit as you face the cabinet, check to see if the door is higher than the cabinet. If so, adjust the left front leg. Lowering the left front leg will raise the right front.





LIQUID MEASURING THERMOSTAT SYSTEM

All Vinothèque brand cabinets come equipped with our **Precision Digital Technology** liquid temperature measuring thermostat system. This system incorporates the following advantages:

1. **Self-calibrating probe:** The probe contains a censor chip, which actually communicates back and forth to the thermostat. This results in a consistent temperature setting and accuracy.

2. **Built in Defrost cycle:** The unit is designed to shut off for five minutes every ninety minutes in order to prevent frost build up. This allows the cooling unit to continue to cool effectively in demanding environments. A count down timer is observed by depressing the center button on the thermostat. (PDT upgrade version only)

3. **Heavy-duty circuitry:** The circuitry within this new unit has been upgraded to resist power surges, which play havoc on electrical components. This improvement will ensure years of trouble free use. However, for high reliability, we still recommend that the customer install a surge protector for the unit itself.

4. **Fahrenheit and Celsius readout:** The thermostat has the ability to produce the readout in both Fahrenheit and Celsius for overseas customers. The readout can be changed by depressing both the center and right buttons at the same time. (PDT upgrade version only)

Measuring liquid temperature has a few unique advantages.

1. Wine temperature is kept in a very precise controlled environment. This assures a consistent temperature.

2. By measuring the liquid temperature rather than air, the unit will run less often.

To Use the thermostat:

1. Locate an empty wine bottle.

2. Fill 3/4 full with cool temperature tap water.

3. Place bottle probe securely into bottle.

4. Place bottle with probe in the middle of the cabinet on the left side.

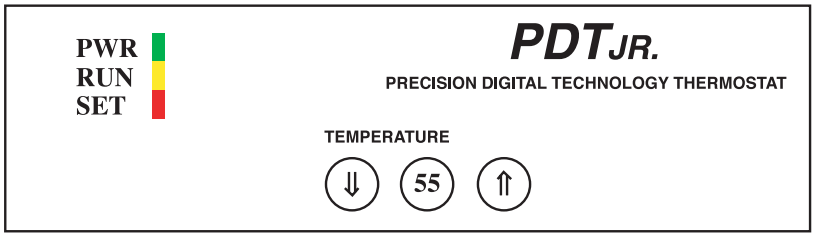
Avoid pulling too much on the probe cord. It may become disconnected resulting in non operation of the unit.

Note: Thermostat can be set between 50°F and 76°F.

Remember: The Vinothèque System is ***based on the temperature of the wine***. Do not be misled by ambient temperatures that are read from the outside of the cabinet. The air temperature in the cabinet will be cooler than the liquid temperature of the wine while it's coming to optimum balanced temperature.

PDT JR OPERATING INSTRUCTIONS

Operating Instructions for Vinothèque PDT JR. Thermostat



Indicators.

There are three colored lights on the left side of the thermostat:

- **PWR** (Green) – When this light is on, the unit is powered.
- **RUN** (Yellow) – When this light is on, the compressor is running. If the light is flashing, the unit is currently in the five-minute lockout.
- **SET** (Red) – This light flashes when the set-point temperature is changed by pressing one of the three control buttons (see below). It flashes once for each press of the › or ¾ button, and twice when the **55** button is pressed.

When the unit is first turned on, all three lights flash slowly while the thermostat starts up. Once the unit completes its start-up check, the compressor is locked out for five minutes. During this time the **RUN** light will be flashing slowly (1 flash per second).

All three lights will flash rapidly if there is no probe connected to the thermostat.

Buttons.

To change the set-point temperature, press either the › or ¾ button. The SET light will flash once for each 1°F the set-point is changed. This set-point will remain in memory until you change it.

If you forget where the unit is set, pressing the **55** button will reset the set-point to 55°F and the SET light will flash twice. The temperature cannot be adjusted below 50°F or above 76°F. Attempting to set the unit outside this range will cause the **SET** light to rapidly flash.

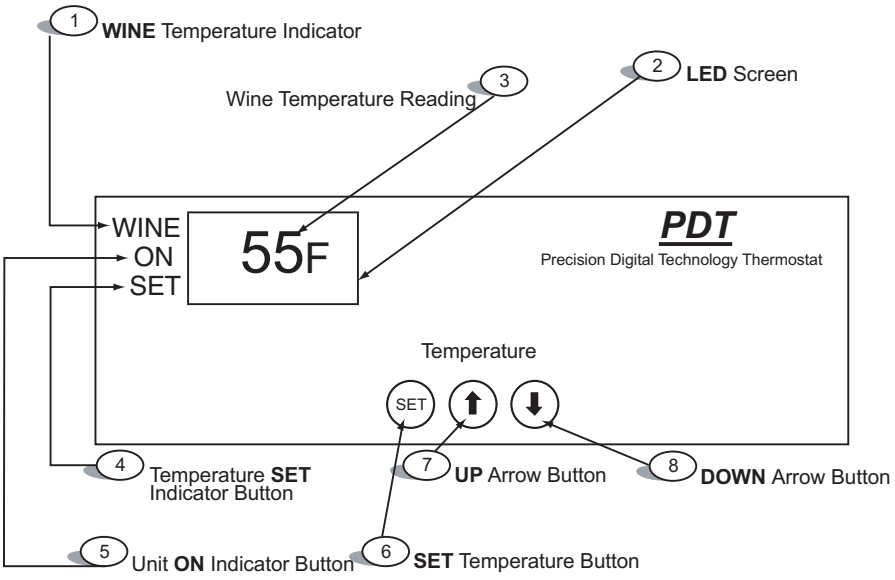
Operation.

Whenever the compressor shuts off normally, a five-minute lockout period begins and the **RUN** light will be flashing slowly (1 flash per second).

If the compressor runs for 90 continuous minutes, a five-minute defrost cycle is forced, during which time the compressor will not run. During this defrost cycle the **RUN** light will be flashing rapidly (2.5 flashes per second).

PDT OPERATING INSTRUCTIONS

The unit is set at 55°F at the factory. To raise or lower the set temperature, press the set button while at the same time pressing either the arrow up or arrow down button.



1. **Wine Temperature Indicator:** A red LED bar will light up when the thermostat is reading the liquid temperature in the bottle via the probe. This will remain lit and the temperature you see displayed is what the probe is reading.
2. **LED Screen:** Displays your thermostat readings.
3. **Wine Temperature Reading:** The temperature the water bottle is registering to the thermostat.
4. **Temperature SET Indicator:** A red LED bar will light up when you are setting the temperature.
5. **Unit ON Indicator:** A red LED bar will light up every time the unit turns on to run a cooling cycle.
6. **SET Button:** Used to set the temperature you want the unit to maintain.
7. **UP Arrow Button:** Used with the SET button to set temperature higher. In addition, by pressing and holding the button it will allow you to see the 5-minute count down.
8. **DOWN Arrow Button:** Used with the SET button to set temperature lower.

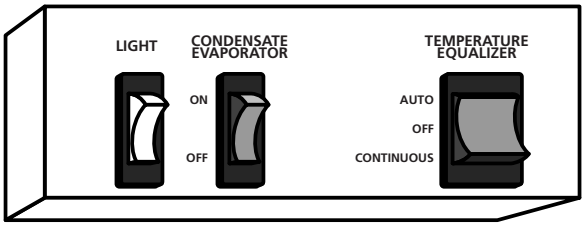
Up and Down Arrow Buttons used simultaneously will change the temperature read out from Fahrenheit to Celsius

QT SERIES OPERATING SWITCHES

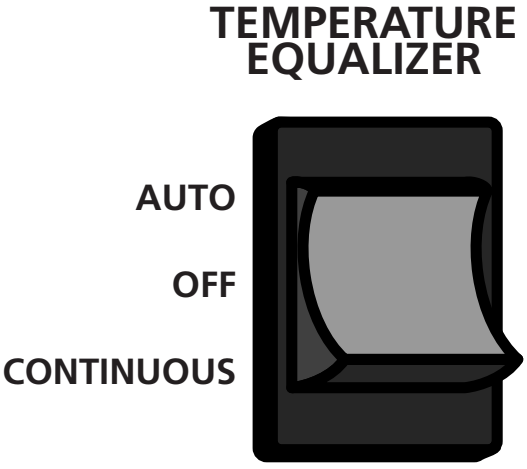
Condensate Evaporator Switch

The Condensate Evaporator is a heating element that automatically evaporates excess condensate that accumulates in the cooling system as a by-product of refrigeration. Like most refrigeration units, Vinothèque uses heat from the compressor to evaporate and eliminate the majority of the water that accumulates during normal use. However, during certain weather conditions or in humid areas (above 80% relative humidity), more condensate will accumulate than the cooling system can evaporate with heat from the compressor alone. Vinothèque units are equipped with sophisticated heating elements that automatically sense the presence of water and work continually until the water is gone.

Setting the Condensate Evaporator to the "On" setting causes the heating element to operate whenever water is present in the compressor pan.



QT Series Operating Switches



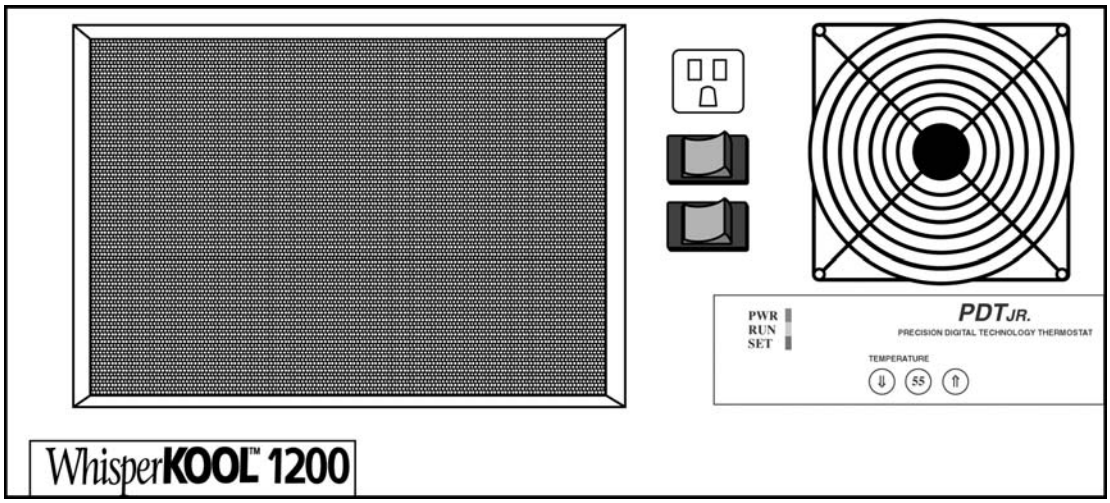
If your wine cellar is located in a dry climate, there is a good chance that the unit will not accumulate excessive water. Therefore, elect to save electricity by setting the Condensate Evaporator to the "OFF" position.

Temperature Equalizer

The Temperature Equalizer switch controls the fan which is mounted on the top of the evaporator plate. It is designed to keep air moving throughout the cabinet in order to maintain consistent temperature between the upper and lower half of the cabinet. During normal operation, set the switch to the "Auto" position. The fan will operate whenever the cooling system is running. To adjust for different temperatures between the top and bottom of the unit, the "Continuous" selection would be chosen. The "Off" position simply shuts off the fan for noise reduction. Do not become overly concerned about air temperature variations. Remember the unit measures liquid temperature, not air temperature. The unit will operate when the liquid temperature varies.

WHISPERKOOL™ SERIES OPERATING SWITCHES

WHISPERKOOL OPERATIONS



WhisperKool Series Temperature Controllers

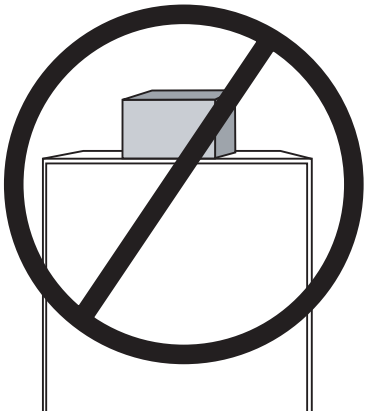
Power "On/off" Switch: Activates the cooling unit.

Condensate Evaporator Switch: The condensate evaporator is a heating element that automatically evaporates excess condensate that accumulates in the cooling system as a by-product of refrigeration. Like most refrigeration units, Vinothèque uses heat from the compressor to evaporate and eliminate the majority of the water that accumulates during normal use. However, during certain weather conditions or in humid areas (above 80% relative humidity), more condensate will accumulate than the cooling system can evaporate with heat from the compressor alone. Vinothèque units are equipped with sophisticated heating elements that automatically sense the presence of water and work continually until the water is gone.

Setting the condensate evaporator to the “On” setting causes the heating element to operate whenever water is present in the compressor pan. If your wine cellar is located in a dry climate, there is a good chance that the unit will not accumulate excessive water. Therefore, elect to save electricity by setting the condensate evaporator to the “Auto” position.

The Outlet: Designed for use with the optional interior light.

Note: **Do Not** stack any items on the top of



the cabinet. An exhaust fan is located on the top of the unit. It is used to dissipate heat from the condensor coil away from the cabinet. Any items stored on top of the cabinet will adversely affect the cooling units ability to cool effectively.

FRANCISCAN CREDENZA OPERATING SWITCHES

1. **Door adjustments.** Not Applicable. Based on the design of the credenza, no door adjustments are needed.

2. **QT controls:** The controls on the credenza have been eliminated for a number of reasons.

   A. There is no need for the **Temperature Equalizer** system. Because of the vertical height of the unit, the temperature between the top and bottom of the unit will not vary significantly and thus the fan and control switch have been removed.

   B. The **Condensate Evaporator** system is present on the unit and operates in the automatic mode. This mode turns on the system whenever the cooling unit is operating.

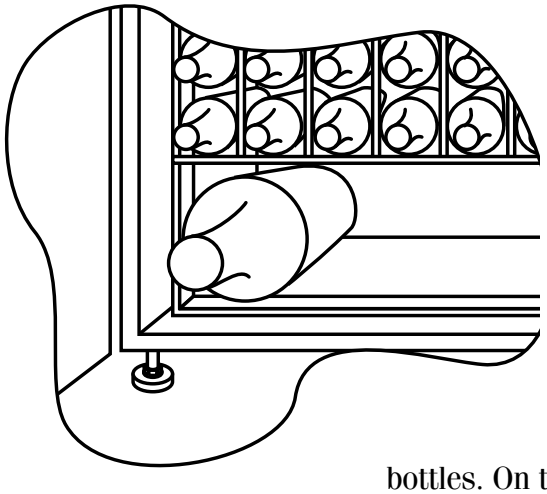
3. **Light:** Along with the separate control switches, the unit does not come equipped with a light. A light fixture takes away from the overall bottle capacity while not adding any significant enhancement to the credenza.

TESTING THE REFRIGERATION UNIT

Do not start or plug-in your unit for 24 hours after delivery. Many units are placed on their sides during shipping which may allow compressor oil to escape their reservoirs. Premature starting before the oil has had a chance to resettle can cause damage to the compressor and result in a lack of cooling.

Before you fill the cabinet with wine, you'll want to check the operation of the unit. The cabinet has successfully passed the quality control department at the factory. However, periodically a unit's cooling system is damaged in transport. Simply turn the unit on for approximately one hour and confirm that the temperature is cooling down. This will prevent the inconvenience of stocking and restocking a damaged unit. If the unit is not working correctly, contact the Customer Service department immediately. They will work with you to diagnose the problem and promptly resolve it.

LOADING BOTTLES



Unless otherwise modified at the factory, each cubicle within the racking system is designed to accommodate a standard 750cc Burgundy or Bordeaux size bottle. Bottles lay bottom to neck on double depth racks. Longer bottles (Riesling type) may lie neck to neck. Larger size bottles may be stored in the auxiliary storage area.

In addition, the cabinet may "settle" slightly based on the weight of all the bottles. It is best to spread the loading of bottles evenly throughout the cabinet, starting on the bottom first. This will prevent the unit from shifting and potentially knocking the doors out of alignment. In the QT Series, there's an auxiliary section on the bottom for odd-size bottles. On the WhisperKool Series, there's auxiliary racking on top.

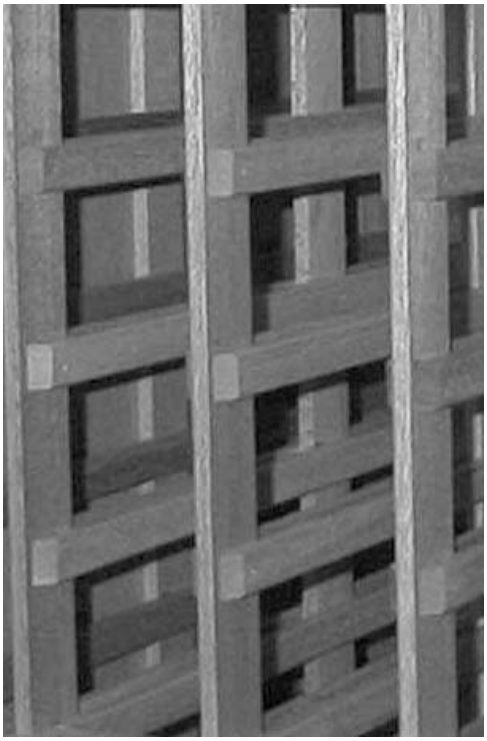
"COOL-DOWN PERIOD"

When the time comes for you to begin loading wine into your unit, there are some considerations, which need to be made. The cabinet should be loaded in stages. Perhaps two cases everyday until the unit is full. This will allow the unit to achieve more rapid temperature stabilization.

Set the switches as follows:

Thermostat:	55°F or desired temperature
Condensate Evaporator:	On
Temperature Equalizer:	Automatic

During the cool down period, the system will run constantly for several weeks depending on the size of the collection. Slow cooling maintains correct humidity within the cabinet.



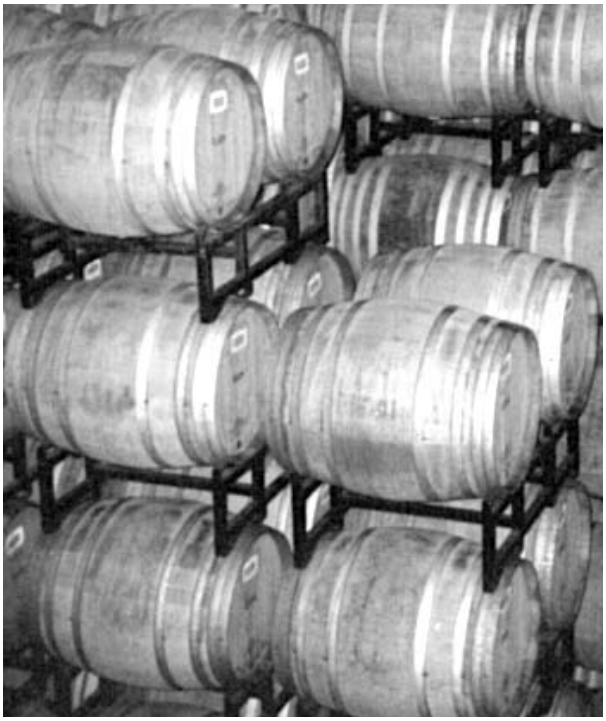
NORMAL OPERATION

The cooling unit will cycle on and off as needed once the temperature has stabilized and the initial “cool-down” has been completed. The E.C.E. and T.E. switches may be turned off for normal operation.

Thermostat: 55°F–or–desired wine temperature.

Condensate Evaporator: “On” or “Off” as ambient humidity requires. In areas of high humidity, leave the switch "On" to evaporate excess condensation. In environments of low humidity, leave the switch in the "Off" position.

Temperature Equalizer: Turn on whenever a temperature difference is noted between the top and bottom bottle rows



MAINTENANCE

No maintenance is required for the operation of the unit except for an occasional dusting (vacuuming) of the condenser fins located in the rear of the cabinet. A partially obstructed condenser dramatically reduces the efficiency of the cooling unit.

TROUBLESHOOTING

TROUBLESHOOTING GUIDE

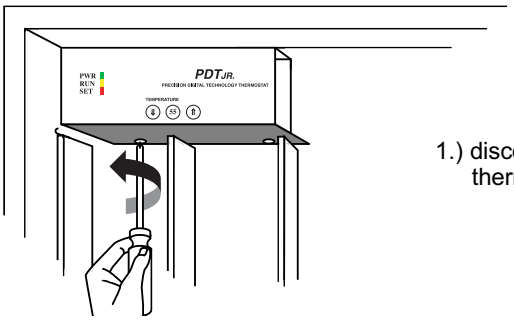
Problem	Likely Cause	Remedy
Door Gasket not sealing properly	Door gasket is twisted	See section on door gaskets page 19
	Lost its flexibility	See section on door gaskets page 19
Will not start	Thermostat delay	Allow enough time for thermostat start up delay
	Tripping circuit breaker	Reset breaker, verify dedicated 15-amp outlet and not on GFI
	Temperature setting	Adjust your set temperature
	Wine probe connections	Assure probe line is in a bottle of water and line is not stretched
Runs constantly	Thermostat setting	May be set too cool, raise the set temperature
	Cabinet recently loaded with wine	May take several weeks to reach optimal storage temperature
	Ambient room temperature	Units cool 30 degrees below ambient, may need to run
	Inadequate ventilation	Assure proper space above, behind & on side of unit. Do NOT stack anything on top!
	Door gasket not sealing properly.	See section on door gaskets. page 19
Not cooling	Thermostat setting	May be set too warm, lower set temperature
	Thermostat not operating correctly	Test unit with by-pass plug page 19
	Low on refrigerant/freon	Unit may need service. Contact Customer Service
Temperature Variation	Temperature Equalizer fan	See Temperature Equalizer page 13
Icing up	Unit running constantly	See above information on units running constantly
	Low on refrigerant/freon	Unit may need service. Contact Customer Service
	Thermostat	Test unit with by-pass plug page 19
Clicking noise during startup	Outlet power	Assure dedicated 15 amp outlet and not on a GFI

BYPASS PLUG

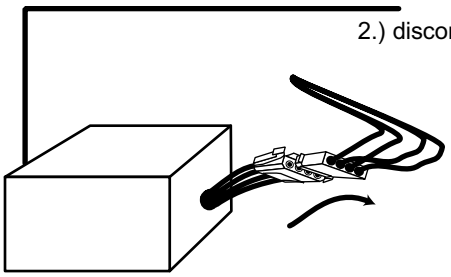
Each unit has a bypass plug included with the instruction guide. The bypass plug is used to help troubleshoot the cabinet when it is not cooling correctly. It allows you to determine whether the problem lies within the thermostat or the cooling unit itself. The process of using this plug is as follows:

First, unplug unit from power outlet. Disconnect the thermostat unit from the cabinet by unscrewing the attachment screws. When you pull the unit back, you'll notice it is connected by wires and a plug unit. Disconnect the plug unit and plug in the bypass plug. This will disable the electronic controls and allow the unit to work at maximum capacity. Let the unit run for twenty-four hours and check it to see if it is cooling.

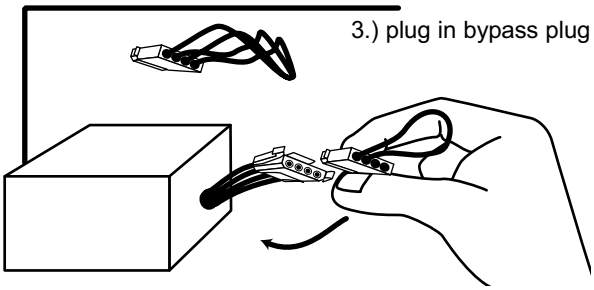
If the unit is indeed cooling, then there is a problem with the thermostat unit. If it is not cooling down then the cooling unit requires further troubleshooting and evaluation, please contact Customer Service. If the thermostat is operating incorrectly, contact Customer Service for a replacement.



1.) disconnect thermostat



2.) disconnect plug unit

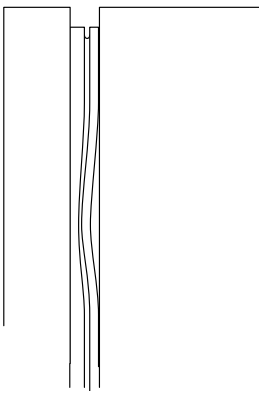


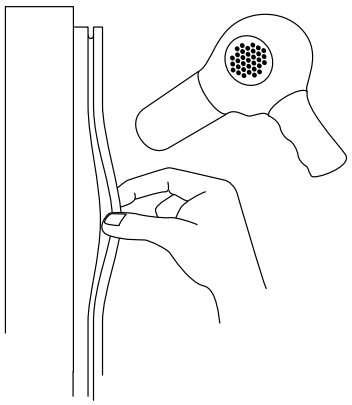
3.) plug in bypass plug

DOOR GASKET NOT SEALING CORRECTLY

If the cabinet's cooling system is running continually without reaching the desired temperature, the problem may lie with the door gaskets not sealing correctly.

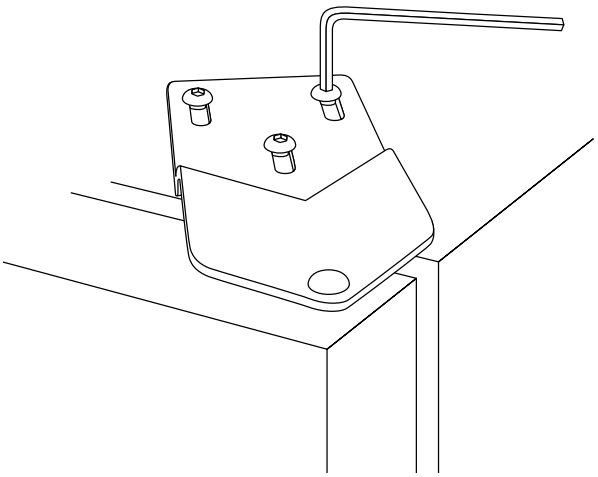
Examine the door gasket around the entire unit. You may also note this by turning on the interior light and turning off the lighting in the room. Determine if there is an area which is not sealing properly. If a problem exists, use the following guidelines to resolve the problem:





- Using a hair dryer, heat the gasket up while using your fingers to pull the gasket outward. Doing this for several minutes will loosen the gasket material and increase its flexibility.
- Then close the door and determine if the magnetic strip within the gasket will seal with the metal strip on the door.
- Repeat steps until gasket seals correctly. Once it has reseated itself, leave the doors closed for two to three hours.

The seal should retain the new shape after this process.

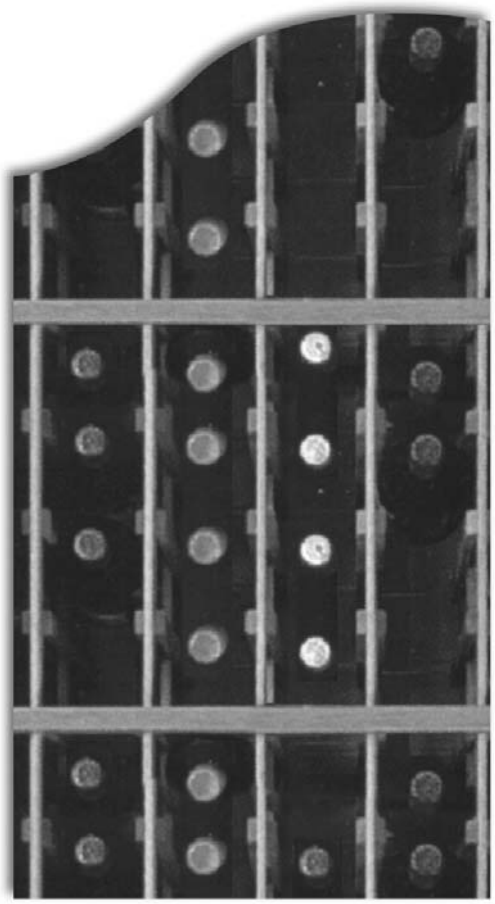


DOOR RE-ALIGNMENT

If required, the door is owner adjustable by loosening the 3 Allen head bolts (easier done from the outside), securing the top and bottom pivot hinges through slotted mounting holes and moving the hinge(s)in the appropriate direction. Re-tighten the bolts after the adjustment is completed only after checking the level of the cabinet.

UNFINISHED WOOD CABINETS NOT WARRANTED AGAINST WARPAGE

Although the finest craftsmanship and materials are always used to produce your cellar, unfinished-wood cabinets are not warranted against warpage. Because the grain of the woods is not sealed against potential warpage that can occur in transit through different kinds of climates, it is not recommended to request yours in this style.



DOOR WARPAGE WARNING

The Vinothèque panel construction is a "sandwich" of rigid insulating foam between two outside veneer panels. This construction will only deform if the moisture content of one panel is at variance with that of the other. A warpage condition, which is reversible (see next page) might develop during transportation or after installation in an ambient environment substantially dryer or substantially more humid than that in which the unit was manufactured and packaged with the door(s) closed (only exterior panel of door exposed to ambient).

For example, a unit manufactured in California during the rainy season (winter) and installed in an eastern heated room will tend to develop a concave warp as the outside exposed veneer panel dries up; while the same unit built in the dry summer weather and installed in Florida will develop a convex warp as the exposed panel absorbs outside moisture.

TO CORRECT A WARPED DOOR

Leave door open to expose both door surfaces to the same outside condition for 24 to 48 hours. To accelerate the process, wet the contracted (dry) door panel with a damp towel or sponge and allow drying with both door sides exposed.

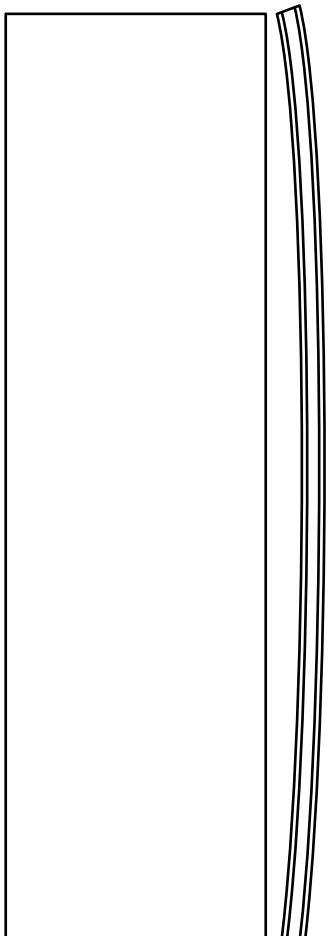
TO PREVENT FUTURE WARPAGE

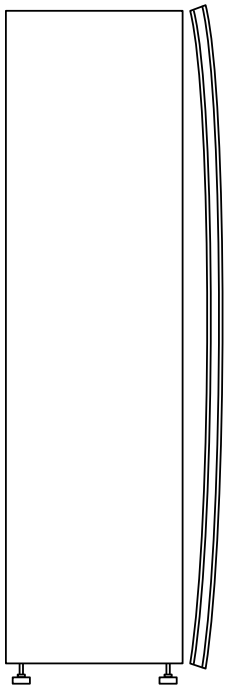
Thoroughly seal both sides of a straight door with two coats of high quality moisture proof wood sealant, so as to prevent any further moisture exchange.

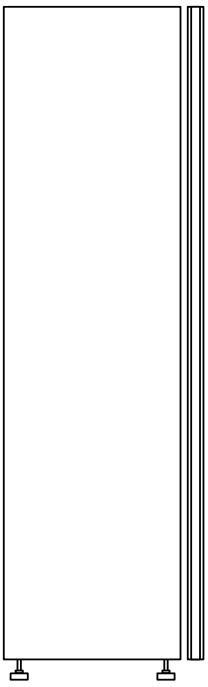
Never seal a warped door, as it might be impossible to correct the condition after treatment. Vinothèque is not responsible for reversible moisture induced warpage of unfinished doors or for door stained, and/or sealed after shipment from the factory.

FREIGHT DAMAGE CLAIMS

In the event that damage has occurred to your unit during shipping, it is the responsibility of the distributor from which you have bought the unit to work directly with you and the freight company to arrange for repairs or replacement. It is critically important to inspect the unit thoroughly at the time of delivery to assure that any damage is observed and noted on the shipping document. The freight company will not accept liability for damage without documentation on the delivery paperwork.







Consumer Care Program
for WhisperKool Units Only

This program is designed to quickly re-establish a cooling environment for your wine collection. The parameters of the program are as follows.

Upon receiving your order and credit card authorization, we will send a Factory Authorized Replacement unit to your location via 2-day service with Federal Express. The replacement unit has been refurbished by our experienced technicians and has been tested to assure its proper performance. Test the unit for twenty minutes prior to installation with the provided by-pass plug. Install the unit according to manufacturers guidelines. *Note: It may take up to five minutes to start based on the start up characteristics of the PDT thermostat control.*

* California customers add sales tax on parts.

Upon receiving your Factory Authorized Replacement order, you will be provided an RMA-Return Merchandise Authorization number. Once you receive your unit, please pack up your original WhisperKool unit and return it to us within 30 days. Please be sure to indicate this RMA number on the return-shipping label. You may ship the return unit with any freight company of your choice.

The Factory Authorized Replacement unit comes with a complete two year parts and labor warranty, and a five year warranty on the compressor part itself. Please follow the correct installation guidelines when installing the replacement unit.

The replacement unit has undergone the following refurbishment process, using only new replacement parts:

- Compressor and condenser coil.
- High and low pressure tubing.
- Thoroughly clean unit inside and out.
- Vacuum, charge and test the system
- Unit includes new thermostat

If you have any further questions, please contact Customer Service.

Warranty Information

LIMITED WARRANTY

Vinothèque Wine Cellars (Vinothèque) warrants this product against defects in material or workmanship as follows:

The cooling system:
1. LABOR: For a period of one year from the date of purchase, if this Product is determined to be defective, Vinothèque will repair or replace the Product, at its option, at no charge, or pay the labor charges to any Vinothèque authorized service facility. After the Warranty Period, you must pay for all labor charges. In the event that your cabinet is not located within a 20 mile range of the nearest Vinothèque authorized service center, you will be responsible for charges arising out of travel time to and from the cabinet's location. WhisperKool units are required to be sent in for warranty work. A prepaid return shipping tag will be provided. If the unit is determined to be working properly and/or due to user error, the customer is required to pay for the return shipping charges.

2. PARTS: In addition, Vinothèque will supply, at no charge, new or rebuilt replacement parts in exchange for defective parts for a period of two (2) years. The compressor has a five (5) year part- only warranty. Labor charges are not included after the first year.

The cabinet:
Vinothèque will warrant the wood and craftsmanship of the cabinet for the period of five (5) years.

To obtain warranty service, you must make arrangements for service with our Customer Service department. They will assist you in finding an Authorized repair facility and/or arrangements for return of your unit for warranty service.

This warranty does not cover cosmetic damage caused during installation or damage due to acts of God, accident, misuse, abuse, negligence, commercial use, or modification of, or to any part of the Product. This warranty does not cover damage due to improper operation or maintenance, connection to improper voltage supply, or attempted repair by anyone other than a facility authorized by Vinothèque to service the Product. This warranty does not cover Products sold AS IS or WITH ALL FAULTS. This warranty is valid only in the United States.

Proof of purchase in the form of a bill of sale or receipted invoice, which is evidence that the unit is within the Warranty period, must be presented to obtain warranty service.

This warranty is invalid if the factory-applied serial number has been altered or removed from the Product.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CONSUMER. Vinothèque SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. In addition, if you enter into a service contract with the Vinothèque Partnership within 90 days of the date of sale, the limitation on how long an implied warranty lasts does not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

For your convenience, Vinothèque Wine Cellars has established telephone numbers for frequently asked questions.

To locate the service facility or dealer nearest you, for service assistance and resolution of a service problem, or for product information and operation, call:

Customer Service (800) 343-9463
Vinothèque Wine cellars
1738 East Alpine Ave.
Stockton, CA 95205

Freight:
Freight for repairs will be limited to 90 days on the cabinet; one year on cooling units and parts.

Customer Service

Vinothèque is sold exclusively through a nationwide network of distributors. These distributors are trained to be your primary resource for all customer service situations. Through the sales process they have developed a thorough understanding of the environment the unit has been designed to operate within. They are the best suited to address your individual needs and customized situation.

Refrigeration Referral Services

You can call Customer Service for refrigeration referral services (800) 343-9463.

In case repair is needed for refrigeration:

QT Series:
Contact Customer Service for refrigeration technician referrals in your area.

WhisperKool Series:
Option 1. “Same as above”
Option 2. Contact Customer Service and purchase a replacement unit under terms of our Consumer Care program.

Consumer Care Program

See page 22.

Vinothèque
WINE CELLARS

1738 East Alpine Avenue
Stockton, California 95205
www.vinotheque.com